251
343 sional use such as pack baskets, baby cradles, fishing gear, sacks, etc.

251 Fresh meat dried in sun by being cut into thin strips, 6 x 12 in. or smaller, hung up, either salted or unsalted, on branches of tree or on line made from native twine strung between 2 trees; drying generally took from 6-7 days. Fish split, cleaned, salt rubbed over them; hung up on willow branches to dry in sun during summer months. Neither meat nor fish smoked or dried over fire; dried fish "would last a long time" (FP, SM). Wild grapes spread out in sun to dry "like raisins" then stored for winter use; box-thorn berries dried whole or in cakes; rush roots sun-dried, stored; small seeds stored, either parched or unparched, in skin sacks or baskets, in storage house.

221 Staples; yearly consumption of food.- As food
262 calendar shows (p. 11), during spring and summer seasons Tübatulabal had relatively varied vegetable diet, but by fall their plant foods decreased in variety and during winter they "just ate acorns, piñons, and meat of any sort they could get, and dried and fresh fish" (SM). Of 2 vegetable foods eaten during winter, acorns figured as staple; "more acorns were eaten than piñons; old-timers ate acorn mush with deermeat, like bread. We just get acorns now once in awhile, because now we have white flour" (SM). That piñons were, however, also important in Tübatulabal diet, is shown by amount stored during good piñon yrs. However, abundant crops occur at best only every second yr., whereas acorns, of which Tübatulabal had 6 varieties to draw upon, could be procured in one locality or another annually.

Regarding proportion of animal, vegetable food eaten, my meager data on subject indicate meats, including birds and fish, may have com-
●[146] prised 40 per cent of food consumed throughout yr., acorns, piñons (if crop good) 40 per cent, small seeds, stalks, raw foods, etc., 20 per cent. As to amount of food consumed by family throughout year, data lacking for flesh foods, but for acorns SM said family 2 adults, 3 children needed one acorn granary (of dimensions given above), full, to have sufficient acorns for year. "If they had a larger family, they made a bigger granary" (SM). To this amount of acorns should be added contents of smaller acorn granary family might have near home. Piñon supplies varied, but in yrs. of good crop family of 5 stored cache such as described above, full of piñons, besides bringing several sackfuls home at end of piñon-gathering period.

251 Since all foodstuffs in order to be kept prop-
262 erly had to be sun-dried before being stored, weather which prevailed at season when wild foodstuffs were available for gathering and storing often regulated to a degree amount of food stored from yr. to yr. This consideration applies especially to storage of fish and some of minor plant foodstuffs, such as salt from salt grass,